

Second Circular for the Parmenides-Workshop

**The Forgotten Present**  
**A Quest for a Richer Concept of Time**

Munich-Pullach, Germany, April 29th - May 2nd, 2010

Dear Colleagues and Friends,

the week of our workshop is approaching and I am really looking forward to seeing you in Pullach. This second (and presumably last) circular contains some more information about the schedule and some organisational issues. Apart from this first page with general information, there are:

page 2: a preliminary schedule

page 3: a list of choices for the meals for lunchtime (see also below)

**Guests**

Besides the speakers we will have two guests: Marta Rueda, a collaborator of Sorin Solomon. She is interested in the subject but she will not present a talk. And Angela Lahee from the Springer publishing company is joining us for two days. Apart from having a profound interest in the subject, Angela Lahee publishes an interesting book series on fundamental concepts in physics, in particular concepts related to quantum theory. Some of the books will be on display. I am sure they are of interest to most of the participants.

**Dinner**

On Friday evening we will have dinner at the "Rabenwirt". This restaurant is right next to the premises of the Foundation and it is the same place where we will also have lunch. On Saturday evening we will have dinner at the "Rittergüt!" in Irschenhausen which is about 15 driving minutes from Pullach. Both dinners will be "a la carte".

**Lunch**

For lunch time you can choose among three alternatives: meat, fish, and vegetarian. You find the offer of the restaurant on page 3 of this circular. I apologize for the bad translation.

On Friday morning I will pass around a list with these alternatives and I will ask you to mark your choice.

**Hotel:**

As already explained in the last circular, we all will stay at the Hotel Seitner Hof in Pullach which is about 150 m from the premises of the Foundation. The Seitner Hof has the telephone number: +49 89 744320

For a map see the last circular

**Webside**

We have a webside where you will find more details as well as the two circulars for download and the abstracts of some of the talks:

[www.parmenides-foundation.org/events/workshops/archive-workshops/workshop-19/](http://www.parmenides-foundation.org/events/workshops/archive-workshops/workshop-19/)

**My number**

On the day of arrival you can reach me under: +49 151 1721 7940

## Preliminary Schedule

### Thursday, April 29th

20:00 Reception in the premises of the Foundation

### Friday, April 30th

9:45-10:00 Welcome Address

10:00-11:00 Domenico Giulini - *Time from Space*

11:00-11:30 *Coffee break*

11:30-12:30 Avshalom Elitzur - *Where is Time Going? Some Novel Clues from Quantum Mechanics and Relativity*

13:00-15:00 *Lunch break*

15:00-16:00 Albrecht von Müller - *The Forgotten Present*

16:00-17:00 Hartmann Römer - *Now, Factuality, and Conditio Humana*

17:00-17:30 *Coffee break*

17:30-18:30 Michael Drieschner - *Present and Future in Quantum Mechanics*

19:00 *Dinner at the "Rabenuwirt"*

### Saturday, May 1st

9:30-10:30 Julian Barbour - *Holistic Being and Becoming*

10:30-11:30 Basil Hiley - *Time from an Algebraic Theory of Moments*

11:30-12:00 *Coffee break*

12:00-13:00 Hans Primas - *Complementary Time Concepts*

13:00-15:00 *Lunch break*

15:00-16:00 Sorin Solomon - *Markov Webs and Distributed Causality*

16:00-17:00 Angelo Bassi - *The Problem of Instantaneous Quantum Collapse in a Relativistic Framework*

17:00-17:30 *Coffee break*

17:30-18:30 Thomas Filk - *Relational Quantum Events, an Extended Present and the Non-Locality Problem of Quantum Theory*

20:00 *Dinner at the "Rittergüt"*

### Sunday, May 2nd

10:00-12:00 Discussion session

## Choices for Lunch - German

### 30. April 2010

Kleine Portion Spargel mit Bärlauchcrepes und Sauce Hollandaise

oder

1/2 Resch gebratene Gutshofente mit Kartoffelknödel und Apfelblaukraut

oder

Rotbarschfilet in Olivenöl gebraten auf Blattspinat mit Salzerdäpfel

-

Wiener Palatschinken gefüllt mit Marillenmarmelade

### 1. Mai 2010

Zartes Wiener Schnitzel vom Kalbsrücken mit Rösterdäpfel, Rahm Gurkensalat und Wildpreiße-  
beeren

oder

Tagliatelle in leichter Bärlauchsauce mit Spargel und Kirschtomaten

oder

Gebratene Bachforelle "Müllerin" mit Dampferdäpfel und kleinem Salat

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Vanilleeis mit heißen Himbeeren und Schlagobers

## Choices for Lunch - English

### April 30th, 2010

A helping of asparagus, crêpe made with wild garlic and sauce Hollandaise

or

1/2 roasted duck with potatoe dumpling and red cabbage

or

Fillet of redfish fried in olive oil on leaf spinach with potatoes

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Pancakes filled with apricot jam

### May 1st, 2010

Wiener Schnitzel of veal with fried potatoes, cucumber salad and cranberries

or

Tagliatelle with a mild sauce of wild garlic, asparagus and cherry tomatoes

or

Trout meunière with potatoes and a side salad

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Vanilla ice cream with hot raspberries and cream